



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Negroamaro Puglia IGT

Made from 100% Negroamaro grown in Salice Salentino (in southern Puglia). The vines are 30-60 years old and enjoy sandy soils and trellised vine training to protect the grapes from sunburn. After harvest, the grapes are pressed and destemmed and cooled to 18 °C (64°F) so the must can ferment at its own pace. After racking in mid- November, the wine remains in concrete until bottling. A lovely ruby red, with aromas of crushed ripe berries, black cherries, and floral notes, interlaced with spice. Full and rich, yet elegant. No oak aging.

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**Wine exported to:** Australia

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## Most recent awards

**JAMES SUCKLING:** 89

**WINE ENTHUSIAST:** 87

**WINE ADVOCATE:** 86



## Winemaking and Aging

Grape Varieties:	100% Negroamaro
Type of yeast:	Selected
Fermentation temperature:	18 °C (64 °F)
Aging containers:	Concrete



## Vineyard

Vineyard location:	Salice Salentino (insouthern Puglia)
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## Tasting Notes and Food Pairings

Winemaker:	Mark Shannon
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